



**2 BURNER GAS HOB OPTION (FFD)
(For use in 4 Oven AGA Cookers Only)
THIS PRODUCT IS NOT RETROFITABLE**

**User Guide &
Installation Instructions**

CAUTION: THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE MANPOWER MUST BE USED IN MOVING THE RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR.

REMEMBER, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require.

DO NOT use reconditioned or copy parts that have not been clearly authorised by AGA.

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.



For use in GB and IE

03/18 EINS 512048

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1. Health and safety

Consumer Protection

As a responsible manufacturer, we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

⚠ CHILDREN SHOULD BE KEPT AWAY FROM THE APPLIANCE AS SOME SURFACES CAN BECOME HOT TO THE TOUCH.

The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. **Children less than 8 years of age shall be kept away unless continuously supervised.** Cleaning and user maintenance shall not be made by children without supervision.

⚠ NEVER store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. DO NOT store explosives, such as aerosol cans, on or near the appliance.

⚠ DO NOT spray aerosols in the vicinity of the cooker while it is on.

⚠ DO NOT modify this appliance.

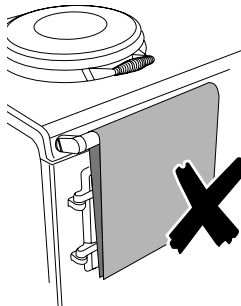
⚠ NEVER place anything aluminium between the saucepan base and the ceramic surface (i.e. cooking mats, aluminium foil, etc).

⚠ IMPORTANT: Oil is a fire risk, DO NOT leave pans containing oil unattended.

- In the event of a fire cover with a lid and switch OFF the electricity.
- Smother the flames on the hob rather than attempting to remove the pan to the outside.
- Burns and injuries are caused almost invariably by picking up the burning pan to carry outside.

DO NOT hang dish towels on the handrail. Doing so will block the air vent. Blocking the air vent can cause excessive temperature increase to the control panel and prevent easy access.

When the oven (s) are on **DO NOT** leave any oven door open for long periods, this will affect the temperature of the oven and may allow controls to become hot.



The appliance may contain some of the materials that are indicated below. It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling where applicable, the pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and safety, see below for information.

Fire Cement - when handling use disposable gloves.

Glues and Sealants

Exercise caution - if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre

May be harmful if inhaled. May be irritating to skin, eyes, nose and throat. When handling avoid contact with skin or eyes. Use disposable gloves, face-masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product, reduce dust with water spray, ensure that parts are securely wrapped.

Deep Fat Frying

- Use a deep pan, large enough to completely cover the appropriate heating area.
- ⚠ **NEVER fill the pan more than one-third full of fat or oil.**
- ⚠ **NEVER leave oil or fat unattended during the heating or cooking period.**
- ⚠ **NEVER use a lid on the pan.**
- ⚠ **In the event of a fire, cover the pan with a lid and turn OFF the appliance.**
- ⚠ **Smother the flames on the hob preferably with a fire blanket, rather than attempting to remove the pan to the outside.**
- ⚠ **Burns and injuries are caused almost invariably by picking up the burning pan to carry it outside.**
- ⚠ **CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.**
- ⚠ **WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or fire blanket.**
- ⚠ **WARNING: Danger of fire: DO NOT store items on the cooking surfaces.**
- ⚠ **WARNING: Accessible parts may become hot during use. Young children should be kept away.**

If You Smell Gas

- **DO NOT** turn electric switches on or off
- **DO NOT** smoke
- **DO NOT** use naked flames
- Turn off the gas at the meter or cylinder
- Open doors and windows to get rid of the gas
- Keep people away from the area affected
- Call your gas supplier
- **If you are using Natural Gas in the UK, ring the National Grid on: 0800 111 999.**

2. Introduction

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

⚠ IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY.

Any alteration that is not approved by AGA could invalidate the approval of the appliance, operation of the warranty and could affect your statutory rights.

In the interests of safety and effective use, please read the following before using your new AGA appliance.

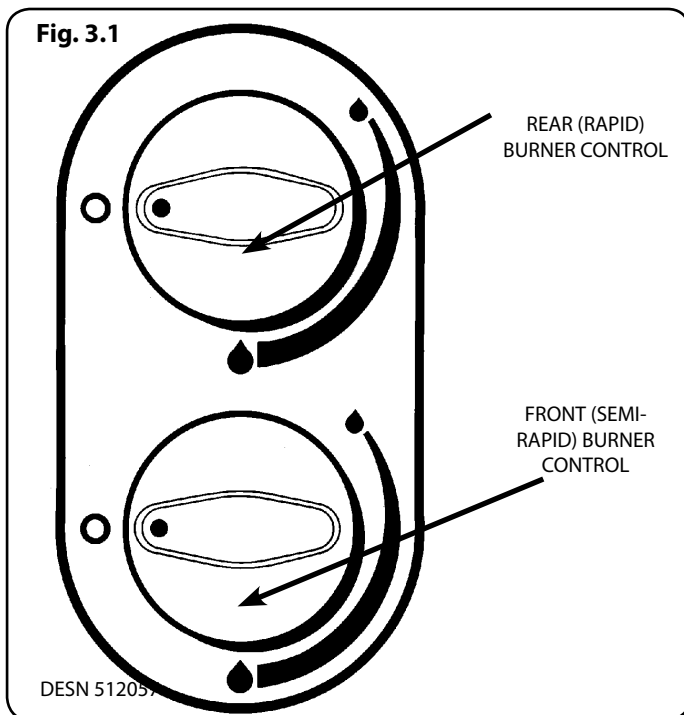
The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example, opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Installation must be to local and national wiring regulations and carried out by a qualified engineer.

A little smoke and some odour may be emitted when first switched on. This is normal and harmless (from oven lagging and starch binder on the element insulation) and will cease after a short period of use.

3. Control panel



The **GAS CONTROL KNOBS** are operated by turning anti-clockwise.

When the control is turned to the large flame symbol the burner is full on.

The simmer position can be obtained by turning the control to the small flame symbol.

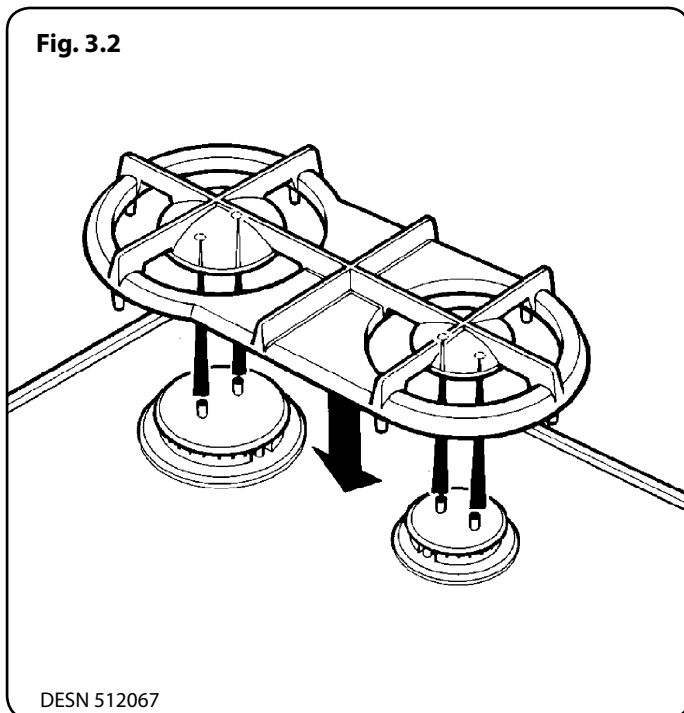
The hob has the following two burners.

- front - Medium output (1.75kW) burner for smaller pans and simmering
- rear - High output burner for larger pans and fast boiling. (3.25 kW for Natural Gas, 3.0 kW L.P.G.)

TO USE THE HOTPLATE

To light a hotplate burner, push in the appropriate control knob and turn anti-clockwise to the large flame symbol. Hold the knob in for 3 seconds until the burner lights, then turn the knob to the required setting.

If the electricity is turned off, the burner can be lit with a match.



In the event of the burner flame being accidentally extinguished, turn off the burner control and **DO NOT** attempt to re-ignite the burner for at least one minute.

The control may be set towards a lower position, simply by turning the control knob towards the small flame symbol.

IMPORTANT: The cast iron pan support is heavy. Therefore, care must be taken when removing or refitting from or to the hob. It is important that it is lifted from the appliance and not dragged across adjacent glass panel, which could result in damaging the glass.

When replacing pan support, always ensure it is correctly positioned onto the location pins on top of the burner heads (**Fig. 3.2**).

⚠ DO NOT CLEAN PAN SUPPORTS IN A DISHWASHER. SEE SECTION 'CLEANING AND CARING FOR YOUR GAS HOB UNIT'.

To get the best out of your hob

- Ensure that the pan covers the heating area.
- Turn off the burners when cooking is complete.
- **DO NOT** use the hob as a resting area.
- Always use the recommended cleaning materials and methods. See 'Cleaning and Care' section.

SOME SAFETY POINTS

Make sure that the flames are under the pans. Using a lid will help the contents boil more quickly (**Fig. 3.3**).

Large pans should be spaced well apart.

Pans and kettles with concave bases or down-turned base rims should not be used (**Fig. 3.4**).

Simmering aids, such as asbestos or mesh mats, are **NOT** recommended (**Fig. 3.5**). They will reduce burner performance and could damage the pan supports.

You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers (**Fig. 3.6**).

The minimum recommended pan diameter is 120 mm. The maximum allowable pan base diameter is 280 mm.

DO NOT use cooking vessels on the hotplate that overlap the edges.

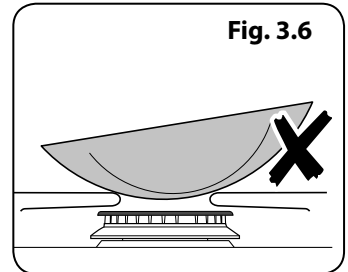
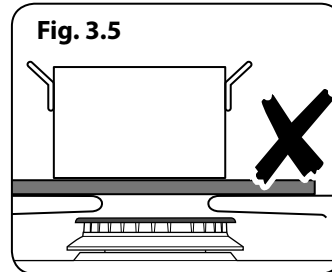
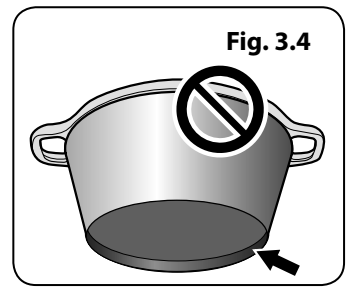
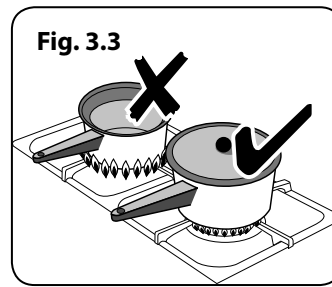
NEVER use pans which overhang the front fascia.

Place all pans centrally over the burners.

Always position pan handles away from the front of the appliance - away from the reach of small children.

NEVER leave a chip pan unattended.

You should wipe the enamel top surface of the appliance around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.



4. Cleaning & caring

REMEMBER: Be careful of the hot appliance.

- ⚠ Always **SWITCH OFF** at mains before cleaning.
- ⚠ **DO NOT** use a steam cleaner to clean this appliance.
- ⚠ When cleaning use as little water as possible.
- ⚠ **DO NOT** use abrasive pads, oven cleaner or cleaners containing citric acid on enamelled surfaces.
- ⚠ **DO NOT** use hob brite on the enamelled surfaces.

Enamelled top and front plate

- ⚠ The easiest way to clean the **AGA top plate and front plate** is to mop up spills as they happen. **VEA approved AGA Enamel Cleaner** can be purchased from www.agacookshop.co.uk.
- ⚠ Baked on food is more difficult to clean but can usually be removed with proprietary vitreous enamel cleaners or mild cream cleaners using a cloth, or if necessary, a nylon scouring pad and can be purchased from www.agacookshop.co.uk.
- ⚠ If milk or fruit juice, or anything containing acid is spilt on the enamel, wipe off immediately.
- ⚠ Clean off any condensation streaks on the front plate around the oven doors or vitreous enamel maybe permanently discoloured.
- ⚠ All that is usually needed to keep the vitreous enamelled surfaces of your appliance bright and clean is a daily rub over with a damp, soapy cloth followed immediately with a clean, dry cloth to avoid streaks.
- ⚠ Remember the top plate will scratch if pans or utensils are dragged across them.

Gas hotplate

- ⚠ If spillage does occur on a burner cap or pan support, move pan to another burner and when cool, clean in hot soapy water.
- ⚠ The ignition electrode must not be displaced or damaged otherwise spark ignition will be affected.
- ⚠ The hotplate top is sealed. To clean, remove pan supports and wipe over visible surface.
- ⚠ **NOTE:** The following parts **MUST NOT** be cleaned in a dishwasher, as this could cause damage or discolour the finish:- pan supports, burner caps burner ring and burner head.
- ⚠ Aluminium pans may cause metallic marking on the pan supports. This will not affect the durability of the enamel.
- ⚠ **NOTE:** The appliance guarantee does **NOT** cover the mis-use of the pan supports.

THE CERAMIC GLASS

- Ceramic glass is easy to clean if just two important ground rules are followed.
- Firstly, anything that has burnt onto the surface should be removed immediately with a razor blade scraper, which can be obtained from most hardware stores. If any plastic item, kitchen foil, sugar or any food containing sugar is accidentally allowed to melt on the glass surface, remove **IMMEDIATELY** with a scraper while still hot to avoid damaging the surface.
- Secondly, after cooking the ceramic glass should be cleaned with an approved cleaning agent such as Hob Brite. A soft cloth is more suitable for cleaning than a sponge because a sponge absorbs the liquid components of the cleaning agent, leaving a high concentration of the rough 'scouring particles' on the surface. This could cause scratches. Basically as little cleaning agent as possible should be used, in the interest of the environment as well a few drops are usually quite sufficient. (**DO NOT USE HOB BRITE ON THE ENAMELLED OR PAINTED SURFACES**).

THE PAN SUPPORT

- Clean with a damp cloth and hot soapy water. Stubborn stains can be removed with mild cream, paste or liquid cleaners, or by gently rubbing with a well-moistened, liberally soaped very fine steel wool pad, eg. Brillo. Check that the cleaning agent is approved by the V.E.A. (Vitreous Enamel Association).
- **PLEASE NOTE:** The Pan Support and Burner Cap Assemblies **MUST NOT** be cleaned in dishwasher, as this could cause damage or discolour the finish.

5. Installation instructions

WARNING!

Please read the Warning, Cautionary notes at the start of this section. If the information contained within these instructions is not followed, property damage or personal injury may occur.

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

DO NOT try to light any appliance.

DO NOT touch any electrical switch.

DO NOT use any phone in your building.

Immediately call your gas supplier from a neighbour's phone.

Follow the gas supplier's instructions.

If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WARNING! This appliance must be installed with an appropriate device that will allow permanent disconnection of the Live and Neutral conductors. During Installation or disconnection prior to any electrical work, the appliance must be permanently disconnected from the Supply (Live) and Neutral Conductors.

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6. Installation Introduction

⚠ Read the instructions before installing or using this appliance.

⚠ **WARNING: This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.**

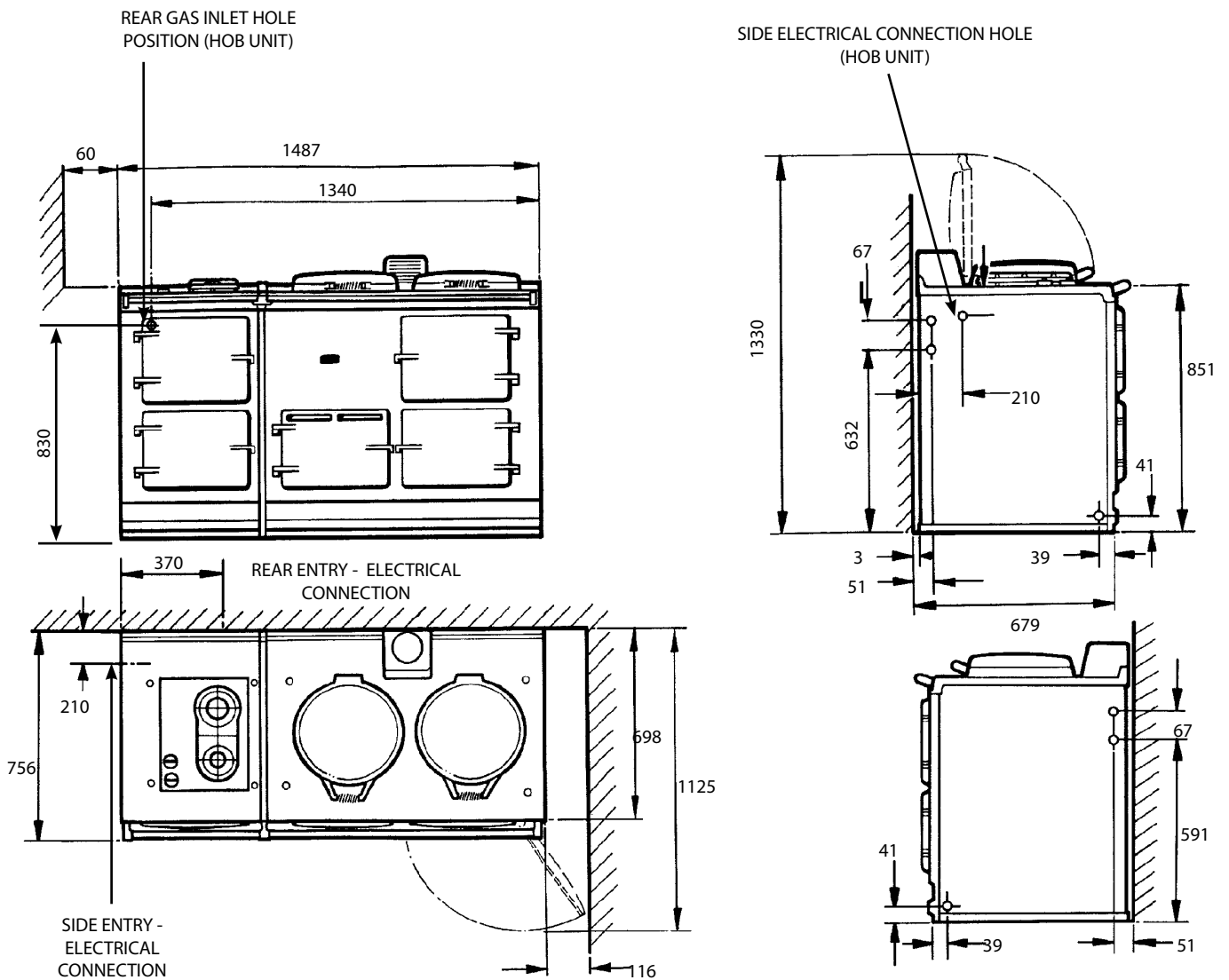
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation (B.S. 5440).
- It should be in accordance also with any relevant requirements of the Gas Region and Local Authority.
- In your own interest, and that of safety to comply with the law, all gas appliances must be installed by a competent person. Failure to install appliances correctly could lead to prosecution.
- On completion, test the gas installation for tightness.

⚠ **WARNING: THIS APPLIANCE MUST BE EARTHED.**

- The appliance is designed for the voltage stated on the data plate.
- Final installation is undertaken on site by an authorised AGA Engineer.

7. Specifications

Fig. 7.1



DESN 512066 A

COOKER DIMENSIONS

When surveying for a cooker installation the actual clearance required for the 'body' of the appliance should be increased overall by 10mm beyond the figures quoted. This allows safe margin to take into account the natural dimensional variations found in major castings. In particular the width across an appliance recess could be critical.

Installation sequence and procedure

On unpacking the hob unit, check that the following items are included before discarding packaging:

1. Installation Instructions
2. Users Instructions
3. Servicing Instructions
4. Hob chassis (fitted with burner, bowls, taps and mains lead)
5. Four, burner fixing disc fitting screws (M3)
6. Hob, top surface plate (ceramic glass in frame with gasket)
7. Two, stainless steel spring plates (one for each burner size)
8. Two, fixing discs (one for each burner size)
9. Two, fixing disc gaskets
10. Two, 50mm M3 screws
11. One, 25mm M3 screw
12. Four (M5 screws)
13. Two, flame spreaders/burner cap assemblies (one for each burner size)
14. Pan support
15. Two, control knobs
16. Two, knob spacer washers
17. Blanking plate
18. Two, No. 8 blanking plate screws
19. Two, insulation pads
20. Two, heat shield grommets
21. One, top-hat gasket
22. Copper fitting kit comprising: 2 metres of 8mm pipe, 8mm x 8mm elbow, 15mm x 8mm straight reducer
23. 13 amp plug
24. Fitting kit - burner tray (AG4M211601)

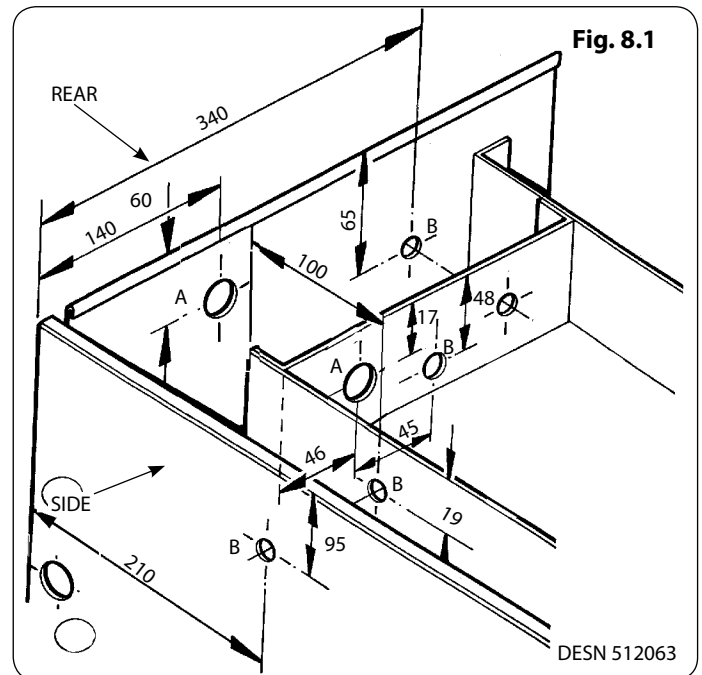
8. Gas Connection

This appliance is designed for use only with AGA four oven models and must be fitted in the top casting above the hot cupboard.

1. Proceed with the main AGA build in accordance with normal practice. Build up to top-plate level. (Refer to appropriate Installation Instructions).
2. Remove hotcupboard top plate by removing four chrome buttons and the four top plate retaining screws. Remove warming plate from top plate casting, by carefully prising apart.
3. The hob unit must be installed by connection to rigid pipework of 8mm diameter. Connection is made to the 8mm compression fitting (gas cock), located inside the rear left hand side of the hob unit.

Prepare the gas supply as follows:-

- Decide whether the gas supply is to enter from the back or side of the hot cupboard. (**Fig. 8.1**). Knock out or drill appropriate holes. If the gas supply is to enter from the side of the hotcupboard, use one of the spark knock-out holes in the side panel. Pierce centre of top-hat grommet. Run supply pipe through grommet, then insert grommet into side panel hole. NOTE: On boiler models do not enter gas supply pipe through the same holes as flow and return pipes. Also the supply pipe must be routed well away from the flow and return pipes inside the hotcupboard.
 - Isolate the gas supply and connect 8mm diameter pipework up to the approximate position for final connection to the hob unit. (**Fig. 8.2**).
4. Prepare the route for the electrical cable as follows:- (Refer to wiring diagram). Decide whether the mains is to enter from the back or side of the hotcupboard. Knock out or drill appropriate holes and fit grommets (supplied with hob unit). (**Fig. 8.1**).
 5. Place blanking plate AG2M210711 (supplied with hob) on top of the oven so that the return is to the left and facing upwards. (**Fig. 8.3**). Push return edge up to hotcupboard body and drill through the two holes using a 3.2mm diameter drill. Secure the plate with the No.8 self tapping screws provided. (**Fig. 8.3**).



A - GAS CONNECTION HOLES

B - ELECTRICAL CONNECTION HOLES

NOTE: FOR ELECTRICAL CONNECTION HOLES ONLY, GROMMETS ARE INSERTED INTO THE INNER AND OUTER PANELS.

ALL HOLES 19mm DIAMETER

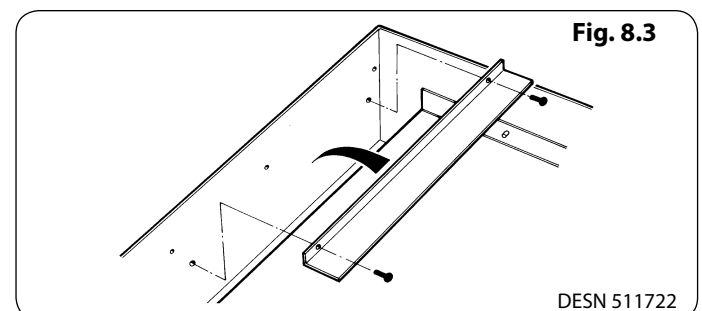
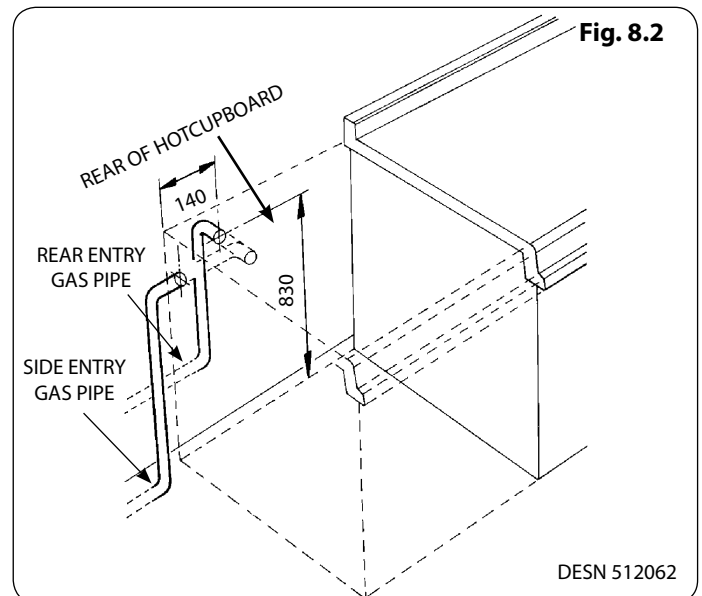
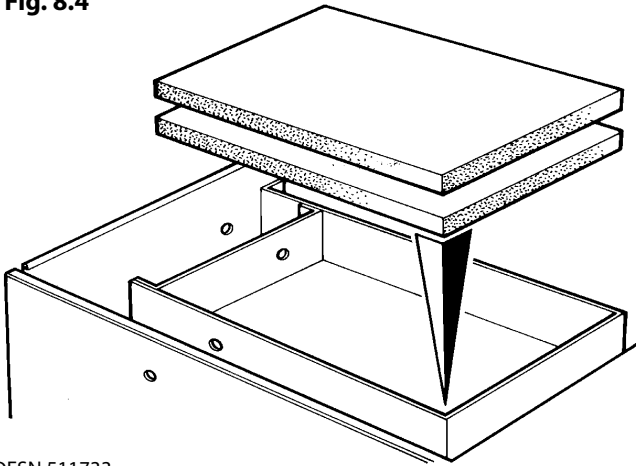
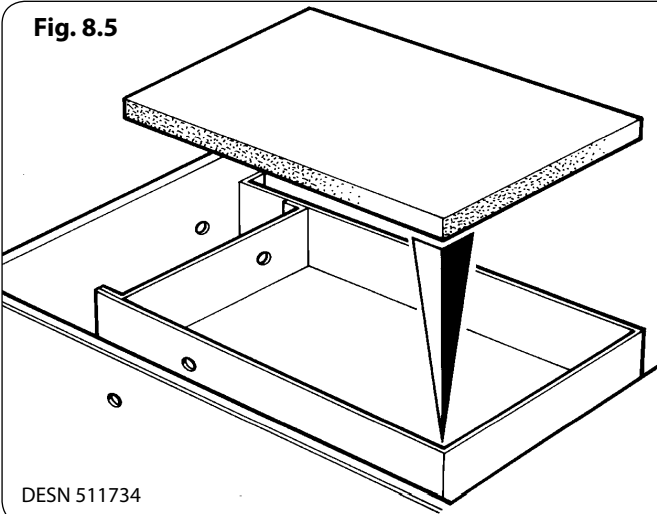


Fig. 8.4



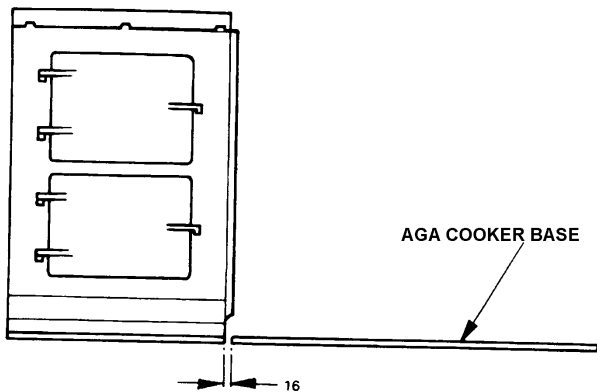
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Fig. 8.5



DESN 511734

Fig. 8.6



DESN 511254

6. Non-Electric AGA's only - Fit 2 layers of insulation blanket JPAD210722 (supplied with hob) on top of the oven roof. (**Fig. 8.4**).
7. Electric AGA - Fit one-off insulation blanket JPAD210722 (supplied with hob) on top of oven roof. (**Fig. 8.5**).
8. Place the hotcupboard unit into position alongside the main AGA baseplate, carefully feeding the gas supply pipe through the appropriate holes, and ensuring that a 16mm gap is left between the two bases. (**Fig. 8.6**).

9. Check with spirit level that the front plate is vertical and the ovens level. Check that the hotcupboard front plate and AGA front plate are the same height, and that the distance between the two units has been maintained. If not, adjustment should be made to the hotcupboard position. Shim under the hotcupboard base if necessary.

10. Levelling of the simmering plate on the main AGA cooker can be carried out with its top plate in position and verified across the hotcupboard. (Fig. 8.7).

11. Complete the main cooker build and loosely screw down the top plate.

12.

- Remove Gas Hob from box.
- Disconnect electrical supply cable from hob chassis. (Unscrew wires from terminal strip and slacken screw in cable clamp).
- Feed electrical cable supply in through appropriate grommets in hotcupboard. (Ensuring cable does not become tangled).

13. Apply tape (supplied) to the underside of the lap strip in the hotcupboard top plate. Loosely place hotcupboard top plate into position on hotcupboard.

14. Place the hob chassis near the cut-out in the top plate casting. Feed the electrical supply cable in through the cable clamp. Re-connect wires to terminal strip as wiring diagram, and tighten screw on cable clamp.

- Fit 4 push on clips (supplied with hob unit) on to the slots in top plate (Fig. 8.8).

15. Lower the rear face of the chassis into the cut-out in the casting. Slide backwards, ensuring that the supply pipe lines up with, and makes adequate contact with the compression fitting on the gas cock.

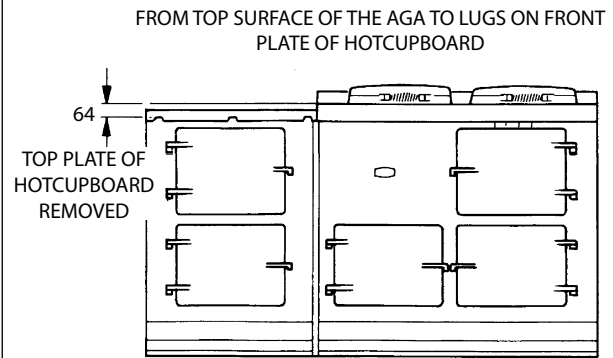
16. Fix the chassis in position using the four (M5 size) screws (supplied with hob unit). (Fig. 8.8).

17. Make final gas connection to the gas cock on the hob unit (8mm compression). (Fig. 8.9.). After connecting the gas supply turn the gas cock to the **ON** position, check for gastightness.

18. Connect electrical cable to a fused double pole switch, as described in General Requirements.

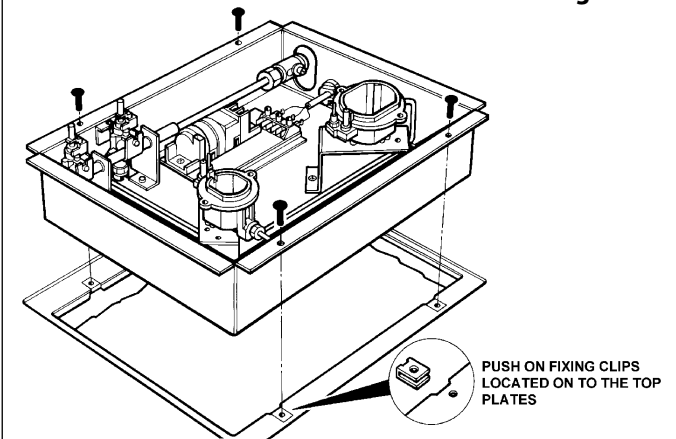
- Fuse Rating - 3 amps
- Cable Colour Coding
- Brown - Live
- Blue - Neutral
- Green/Yellow - Earth

Fig. 8.7



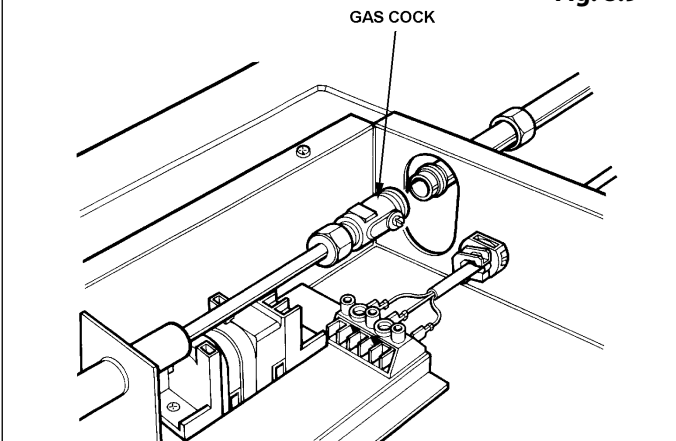
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Fig. 8.8



DESN 513599

Fig. 8.9



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Fig. 8.10

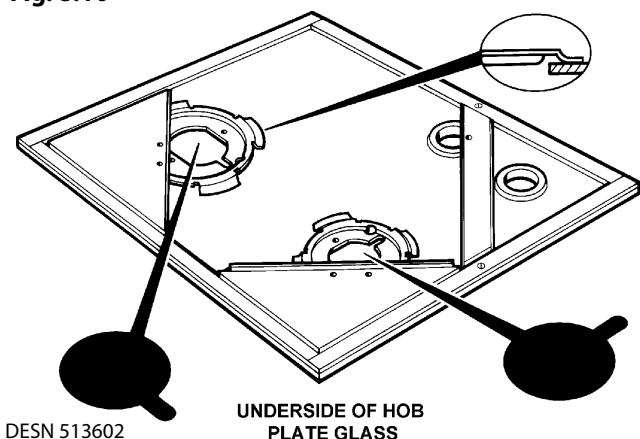


Fig. 8.11

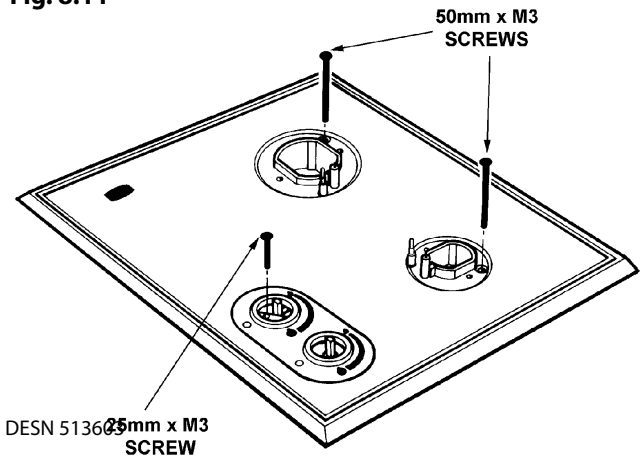


Fig. 8.12

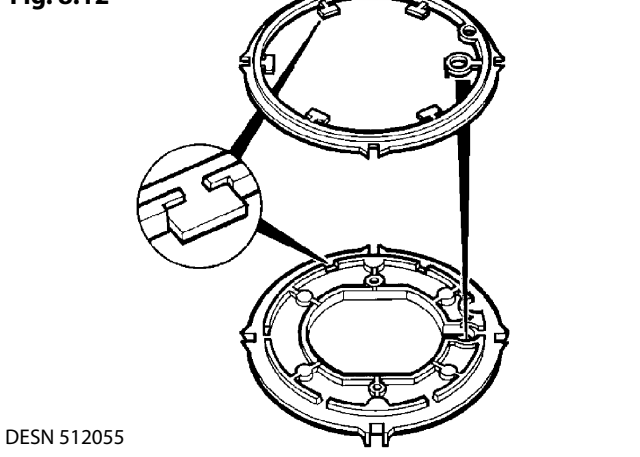
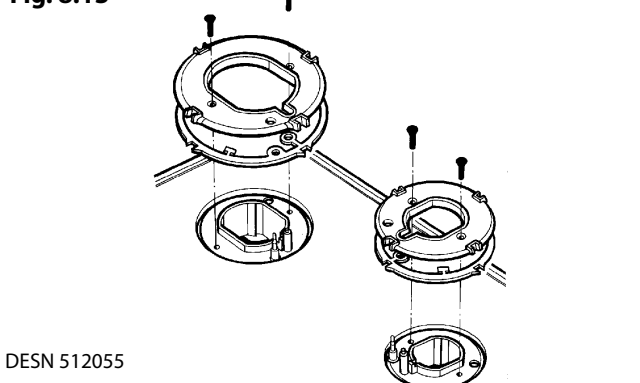


Fig. 8.13



19. Locate the two stainless steel spring plates on the underside of the hob surface plate glass. (**Fig. 8.10**). The spring plates should be held loosely in place by the triangular plates adjacent to each burner hole. Note the spark electrode position of each burner and rotate the spring plates into approximately the appropriate position.
20. Lower the hob surface gently over the chassis. Adjust the spring plates until they fit accurately over each burner. Secure hob surface plate with three securing screws. (**Fig. 8.11**). The two 50mm M3 screws should now be fitted through both the clearance hole in the spring plates, and the hole in the triangular fittings on the underside of the hob surface plate, and into the M3 nut on the burner mounting bracket. The 25mm M3 screw fits through the hole in the metal bracket that is visible through the rear control hole into the nut clipped to the tap mounting bracket. Ensure that the burners are central in the holes in the glass. Tighten the three screws until the hob surface plate is adequately secure to ensure a seal all round. **DO NOT OVERTIGHTEN.**

IMPORTANT NOTE: When assembling hob plate glass ensure that grommets around tap holes **DO NOT** foul (push down) micro-switches on tap spindles.

21. Attach two fixing disc gaskets to the two fixing discs (one for each burner size). (**Fig. 8.12**).
22. Attach two fixing discs to the hob using 4 (M3) fitting screws (2 for each burner) (**Fig. 1.13**). You will notice that the burner bowls move upward toward the glass surface as the screws are tightened. To ensure that the burner bowls are lifted evenly, it is recommended that the screws be tightened in turn, rotating not more than two turns at a time until tight.

23. Attach two control knobs (push onto tap spindle).
24. **PRESSURE TESTING (Fig. 8.14).** The pressure test point is situated at the injector of the rear burner (rapid).

Fit the pressure gauge onto the burner injector/pressure test point.

Place the semi-rapid burner cap into position on the hob (align holes with the burner electrode and thermocouple tip). Light the burner by pushing in the appropriate control knob, and turning anti-clockwise to the full on position. Press the knob until the gas ignites, then hold for a further 3 seconds.

With the semi-rapid burner alight, push and turn the control knob for the rear (rapid) burner to the full flame position. Hold the control knob down and take the pressure reading.

For Natural Gas appliance, the pressure should be nominal 20mbar (8 inches water gauge).

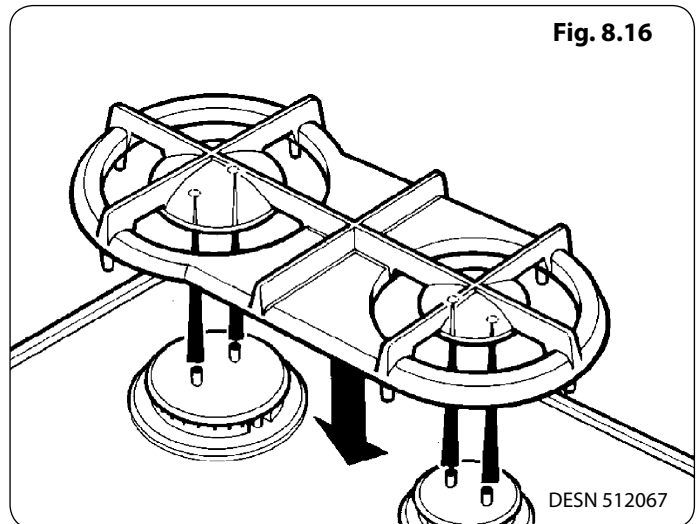
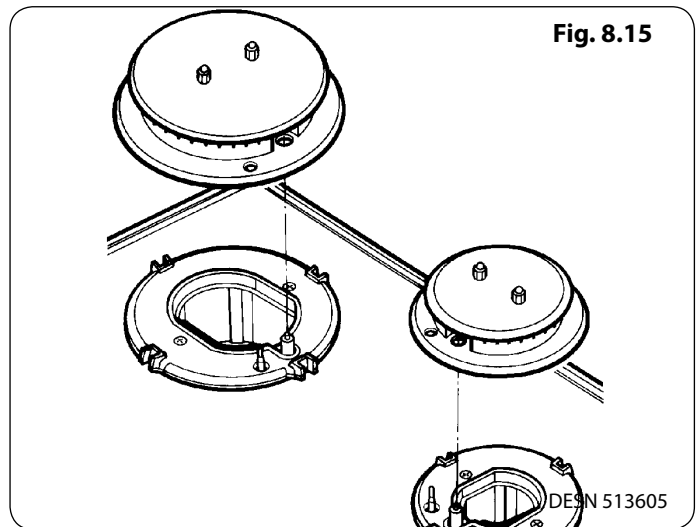
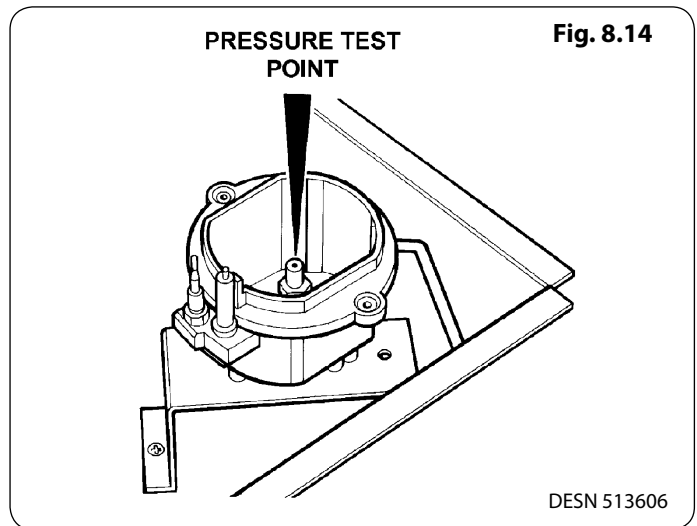
For L.P.G. appliance (propane) the pressure should be 37mbar (14.8 inches water gauge).

Turn off the taps, disconnect the pressure gauge and refit burner head.

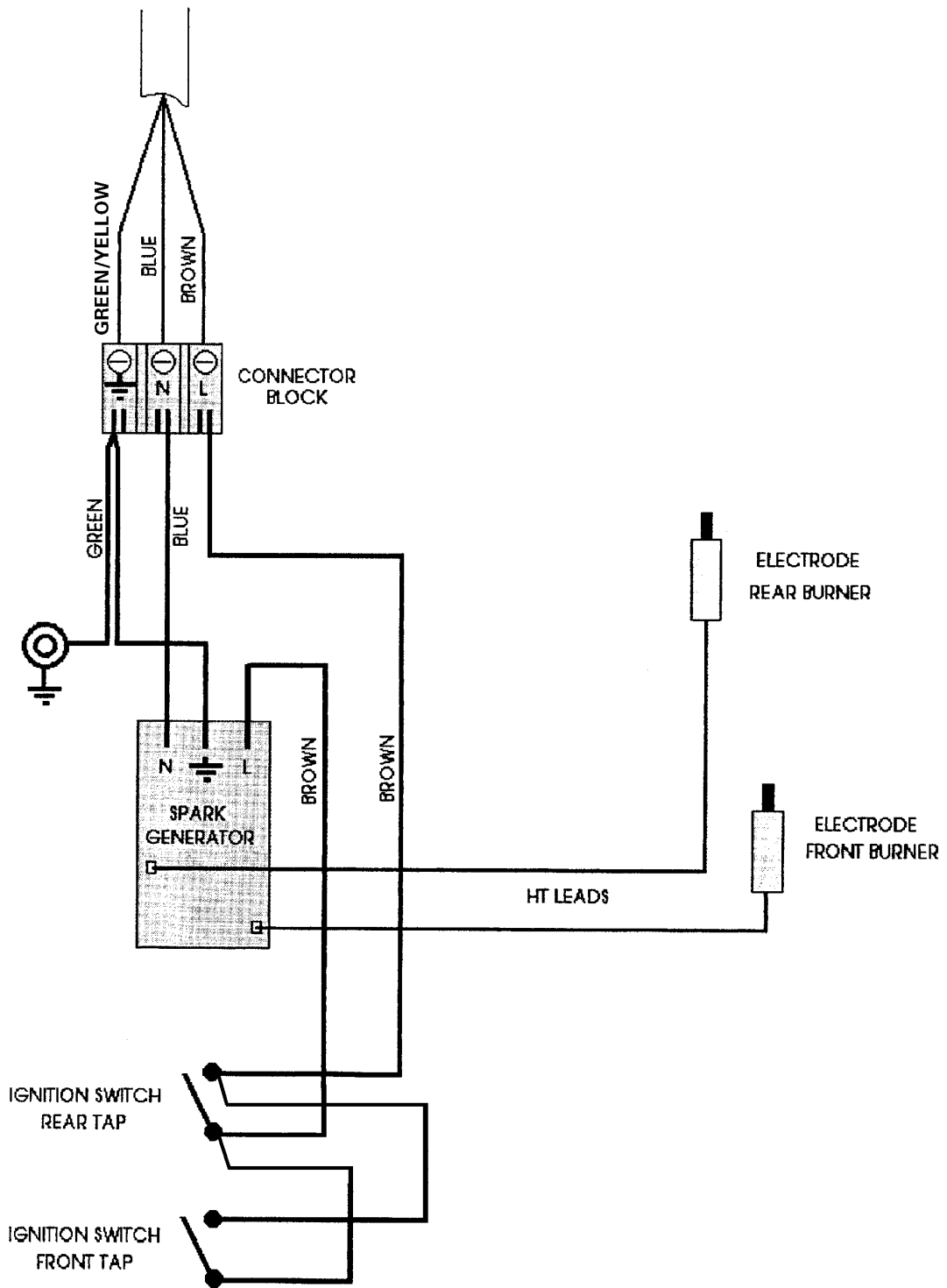
Position pan support on to the location pins on top of the burner heads. (**Fig. 8.16**).

25. Verify that the top plates are level.
26. Secure handrails as shown on Instruction Sheet EINS 511080.
27. Tighten main AGA top plate, and fix hotcupboard top plate into place using the four tap plate retaining screws. Finally screw chrome buttons into place.

Commission the main AGA cooker, as stated in the relevant Installation Instructions and carry out functional tests on each of the features on the hob unit.



9. Circuit Diagram



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10. Technical Data

NATURAL GAS - G20 (APPLIANCE CATEGORY 1_{2H})		
	FRONT BURNER	REAR BURNER
Burner type	SEMI-RAPID	RAPID
Maximum heat input	1.75kW	3.25kW
Injector marking	097	130
Pressure point position: INJECTOR OF REAR BURNER		
Pressure setting: 20mbar		
Burner ignition: H.T. SPARK		
PROPANE G31 - (APPLIANCE CATEGORY 1_{3P})		
	FRONT BURNER	REAR BURNER
Burner type	SEMI-RAPID	RAPID
Maximum heat input	1.75kW (125g/h)	3.0kW (214g/h)
Injector marking	65	90
Pressure point position: INJECTOR OF REAR BURNER		
Pressure setting: 37mbar		
Burner ignition: H.T. SPARK		

**For further advice or information contact
your local AGA Specialist.**

With AGA Rangemaster's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliances described and illustrated at any time.



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